

# Spore-Addict Times



## MONTHLY MEETING

**WHEN?** Monday, September 26, 2011  
The fourth Monday of the month.

### WHAT TIME?

Mushroom identification 6:30—7:00 pm.  
The meeting comes to order at 7:00 pm.

**WHERE?** [Pikes Peak National Bank](#),

2401 W. Colorado Ave.

Across from Bancroft Park. Enter at the door on Colorado Ave., just west of the bank door. There you will find stairs and an elevator. You may use either. The room is on the second floor near the head of the stairs.

**WEBSITE:** [www.pikespeakmushrooms.org](http://www.pikespeakmushrooms.org)

## SEPTEMBER PRESENTATION

**Dr. Bob Noyd, Professor**

Department of Biology, U.S. Air Force Academy

Past President, PPMS

### **Lifting Fungi Up from the Cellar and into the Light:**

#### **Connecting the Lives of Fungi and Biology Students Nationwide**

Fungi lead incredibly fascinating lives that inspire and motivate students who study them-- if they get the chance. Unfortunately, fungi receive little more than superficial coverage in biology textbooks at all levels of education. This lack of coverage has led to little understanding of the yeasts, mushrooms, and molds that surround us and live within us.

To combat the neglect of this marvelous kingdom of organisms, Dr. Noyd authored a textbook that uses the wonderful lives of fungi to illustrate and develop important biological concepts such as genetics, reproduction, cells, dispersal, and ecological interactions. This nationally published text for the non-major biology student will give the fungi the status and coverage they deserve.

**This presentation will highlight the fungi that take center stage and how they are perfect vehicles for improving student understanding of the natural world.**

## Tiny Finds

The tiniest mushrooms are difficult to spot, until you know to practice patience and train your eyes to see the diversity beneath our feet. When chasing after larger mushrooms that catch our eyes, looking around that same area can often turn up other species of mushrooms that might have gone unnoticed. How often is this diversity of nature hiding in plain sight? Some say you have to believe in order to see what you are looking for. At other times, it just takes the trained expert to find that for which we are looking.

After 45 years of mushrooming Lee Barzee announced she has found the tiniest gilled orange mushroom, standing at just 1 mm, the cap measures 1 mm across and the stipe is 1/2 mm thick and 1 cm long. It grew in soil under Engleman Spruce at 10500 ft. It is either an *Omphalina* or a *Gerronema sp.*

The *Omphalina* genus of small agarics has a cap with a depression resembling a belly button. *Omphalina* is derived from Greek word *omphalos*, which means naval. Originally listed in the *Tricholomataceae* family, new genetic analysis of mushrooms has more recently placed them into a family of their own, called *Omphalotaceae*. There are currently less than twenty defined species of *Omphalina*.

Kuo, M. (2004, November). *The Tricholomataceae*. Retrieved from the *MushroomExpert.Com* Web site: <http://www.mushroomexpert.com/tricholomataceae.html>

# Foray Reports

## August 2011

While mushroom hunting around the Creed area, Frieda Davis and her son found *Tricholoma caligatum*, a cousin of *T. magnivelare* (White Matsutake) under spruce trees. Also known as "red hots," the spicy smell is unique.

Reports from the Wet Mountains again defy the name; mushroomers did not find much, saying it was too dry.

Martha Zenger reported finding some Chanterelles in Durango, Colorado.



*Gyromitra infula*, found by Krista Farmer.

## September 2011

### Gold Camp Road on 9/1/2011, By Esther Price

Seven PPMS Mushroomers went up, up, up Gold Camp Road to above 9500 feet in elevation around Clyde west of Colorado Springs to find sixty-six species of fungi!

From the large boletes to fine ones, a few chanterelles, and honey mushrooms galore. A great number of edibles and nonedible *Tricholomas*, *Russulas*, and *Cortinarius*. Clear down to the very smallest mushroom, an *Omphalina* or *Gerronema*.

### Rampart Range, Mount Herman Rd/CR 315 on 9/8/2011

After a stretch of two days of cold rains, two PPMS mushroomers headed out on an impromptu foray outside of Woodland Park, along Rampart Range Road (FSR 300). Taking FSR 315 down into a marshy area, few mushrooms were found, despite several areas of standing water. A few of the mushrooms sighted, include: *Lycoperdon pyriforme* (yellowing inside, Vera p.187), *Peniophora rufa* (Vera p.181) found on perhaps a small Aspen twig, *Lycogala epidendrum* (States p.206), an old *Pholiota squarrosa* (Vera p.141), *Flammulina velutipes* (Vera p. 92) a.k.a Velvet Foot; the strongly scented *Phyllotopsis nidulans* (Vera p.113) and *Entoloma sp* perhaps.

As seen on the cover of *Mushrooms Demystified*, this is the mushroom (below) Esther Price found on the Gold Camp Road foray. Believed to be *Agaricus augustus*, it's commonly known as "the Prince."



The Denver Botanical Gardens Mushroom Fair, held the end of August, showcased many of the finds from the PPMS forays. Thank you for your contributions.

### Corrections to previous PPMS Newsletters

June 2011: Elsie Pope's poem at the end should have read,  
"That may be all we can aspire to, That may be enough."

### Memoriam:

Colonel Casimir Trzyna (USAF, ret.), a PPMS member, passed away last month.

## Curried Chanterelle Strudel

### Ingredients:

1 cup butter  
3 cups chopped chanterelles  
1 cup chopped onion  
1 teaspoon curry powder  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon ground cumin  
1 cup chopped dried apricots  
1 apple, peeled, cored and chopped  
1/2 cup apricot or apple juice (optional)  
3/4 cup whipping cream  
1/3 cup port wine (optional)  
8 sheets of phyllo dough  
1/2 cup toasted almonds, ground (optional)

Melt 1/2 cup of butter in sauté pan. Add mushrooms, onions, spices, apple, and apricot. Cook until liquid is all absorbed. Add cream, juice, and port wine. Cook until most of the liquid is absorbed. Cool.

Melt remaining 1/2 cup of butter. Lay a sheet of phyllo dough on work surface (such as parchment paper) and brush with melted butter. Sprinkle 2 tablespoons of almonds evenly across phyllo dough. Lay another sheet of phyllo dough on top and brush with melted butter. Place 1/4 of the mushroom mixture on the short end of the phyllo dough. Roll up.

Repeat three more times with remaining phyllo dough, almonds and mushroom mixture.

Place rolls on parchment paper– lined baking sheet and brush tops of rolls with butter.

Bake at 350 degrees until golden brown (~25 minutes).

Adapted from a recipe in Edible Wild Mushrooms of North America (Fischer and Bessett)

## Tips on Cooking with Mushrooms

**Cleaning:** Brush off earth/dirt with a pastry brush or damp towel. Washing mushrooms with water allows them to absorb some water, resulting in steaming instead of searing in the pan.

Allow mushrooms room in the skillet (avoid crowding them) to prevent steaming, as well.

**Searing:** Heat oil in a pan until drops of water splashed on top bounce off. Add the mushrooms, then a small amount of butter and crushed garlic. Spoon the oil over the mushrooms.

[Cooking Techniques for Different Mushrooms](http://mushroom-collecting.com) (mushroom-collecting.com):

Mushrooms that are firm will sauté better, compared to a softer texture, such as the Oyster mushroom which may offer more satisfaction in taste when fried in tempura.

Chanterelles sauté well or can be added in powder form to béchamel sauce or cooked with white wine. Also, pairs well with other foods that pair with white wine.

**Drying:** To preserve mushrooms, dehydrating them is a useful technique. A food dehydrator is easy, but any type of oven will work as well. Slice them, lay them on a baking sheet or on the oven rack— heat up, then open oven door to allow for air circulation near end of drying.

Alternative drying ideas are rolled in a paper towel or placed cautiously on a lamp, as found on [Michael Kuo's mushroom expert blog](#).

The Pikes Peak Mycological Society is a nonprofit organization dedicated to the advancement of mycology. Membership is open to anyone wanting to study mycology or casually learn more about fungus. Annual dues are \$15 (\$20 includes a printed newsletter Apr to Sept) for individual and family memberships and may be paid at the meeting.

Submissions of ideas, articles, letters, artwork, and recipes are welcome.

### PIKES PEAK MYCOLOGICAL SOCIETY

PO BOX 39 Colorado Springs, CO 80901-0039

PPMSmail@gmail.com

President	Dennis Craig	596-5676
Vice President	Mike Essam	
Secretary	Patricia Gaffney	633-1959
Treasurer	Frieda Davis	630-7140
Hospitality	Martha Zenger	277-7067
Foray Coordinator	Eva Mattedi	687-9848
Newsletter Editor	Ashley Anderson	660-2345

## MYSTERY MUSHROOM

*I'm a tiny (3-15 mm across) cup fungus that develops into a disk with margins turned up and hairs all the way around.*

*Usually I grow in groups on mottling wood but sometimes even on moist soil or duff.*

*I'm so pretty—take my picture & look at me with a hand lens! I'm way too small to eat.*

Of the six entries for the Mystery Mushroom last month, all were correct, even with some misplaced emphasis by the newsletter editor on the “coconut” like smell, which threw some people off. However, this fragrance is described in Aurora (p 179) and Evans (p 104). It is [\*Tricholoma flavovirens\*](#), as seen on the front of [Mushrooms of Colorado](#) guide.

Esther Price was the winner.

The Spore-Addict Times, the official newsletter of Pikes Peak Mycological Society (PPMS), is published monthly from April to September. All articles appearing in this newsletter may be freely reproduced, unless otherwise noted, for use in other newsletters provided source and author are acknowledged. We consider this to be a reciprocal agreement for clubs that send their newsletter to us unless we are advised to the contrary.

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P.O. Box 39

Colorado Springs CO 80901-0039

